

The preservation, sustainability, and exploration of food and local flavors of the Philippines and the Southeast Asian region are central to our philosophy.

We are driven to use local ingredients and to apply modern techniques in order to produce good food.

gallery
by Chele

A LA CARTE

BITES

Ikura Donuts Salmon Roe - Homemade Crème Fraiche - Smoked	375
Seaweed Cracker Ceviche - Garlic Emulsion - Dayap	375
Tomato Mochi Cheese - Basil - Smoked Fish	295
Merigue De Sal Chicken - Soy - Mousse	200
Tortang Takoyaki Pinakurat - Black Ink - Squid	190

MAINS

Silly Too Na Belly - Malunggay Pesto - Red Wine Cherry Tomato	860
Chicken for the Soul Grilled - Mushroom - Corn	590
Lechoncito Smoked Sweet Potato - Pineapple - Garden's Herb	695
Duck Rice Mushroom - Yolk - Chicken Skin	795
Sour Ribs Snake River Farm Wagyu - Onions - Talinum	1,480/100g

STARTERS

Tiger's Milk Oyster - Ceviche - Pili Nuts	495
Southeast Barbeque Beef - Candied Cashew - Kale	475
Black bombs Squid - Burnt Garlic Emulsion - Togarashi	295
Coquille Scallops - Jamon Iberico - Red Cabbage	550
8-10 Octopus - Vegetable Emulsion - Pickled Shallot	650
Txipirones Grilled Squid - Basil - Caramelized Onion	495
Ube Tacos Octopus - Mango - Mushroom	295

VEGETARIAN/VEGAN

Mushroom Ceviche Oyster Mushroom - Calamansi - Coconut	320
Climate 30° Pomelo - Garden's Herb - Green Mango	320
Heirloom Carrots - Vegetable Emulsion - Pickled Shallot	320
Stem Eggplant - Keffir - Mung Bean Emulsion	340
Roots Beet - Spinach - Carrot	445

DESSERTS

Ube Torrija Coconut - Rum - Brioche	350
Coco-Nuts Jackfruit - Pomelo - Kaffir Lime	350
Treasures Chocolate - Banana - Coffee	350

STEAK

LUCY, our Jospier charcoal and wood-fire scorching grill imparts a unique crust and smokiness to the meats we serve. We also offer various flavorful cuts of dry-aged meats from our aging chiller at the STVDIO LAB.

AGED

Argentinian Rib eye 18 days	995/100g
Certified USDA Angus Rib Eye 24 days	1,100/100g
Certified USDA Angus Rib Eye 50 days	1,350/100g
Certified USDA Angus Rib Eye 80 days	1,500/100g

UNAGED

Snake River Farms Wagyu Ribcap	1,995/100g
Certified USDA Angus Rib Eye	995/100g

A minimum cut of 300 grams is required for steak orders.
This is the ideal size to experience the enhanced meat flavors.

All steaks come with a side of organic seasonal vegetables, creamy spinach, chimichurri and garlic butter.

Our menu is designed around local, seasonal produce. We hope you understand when some items are not available occasionally, as we only want to serve dishes at their best.

Menu is inclusive of 12% VAT and subject to 10% service charge.

TASTING MENUS

"The Tasting Menu offers the best selection from our journeys.
We advocate that tables order the same menu for the ultimate dining experience."

FIVE COURSES

A curated experience

Tiger's Milk

Scallops - Ceviche - Pili Nuts

8-10

Octopus - Vegetable Emulsion - Pickled Shallot

Home

Tuna - Onion - Pickled Chili

Turf

Tenderloin - Laing - Hibiscus
Australian Wagyu MB7 **ADD 450**

or

Sour Ribs

Snake River Farm Wagyu - Onions - Talinum **ADD 400**

Coco-Nuts

Jackfruit - Pomelo - Kaffir Lime

NINE COURSES

A full experience

Tiger's Milk

Scallops - Ceviche - Pili Nuts

Truffle

Oyster - Apple - Coffee

Bana-Lu

Lobster - Eggplant - Okra

Home

Squid - Onion - Pickled Chili

Calamansi Butter

Tiger Prawns - Garlic Emulsion - Upo Seeds

Fired! Pulpo

Octopus - Chicken Jus - Papaya

Turf

Tenderloin - Laing - Hibiscus
Australian Wagyu MB7 **ADD 450**

or

Sour Ribs

Snake River Farm Wagyu - Onions - Talinum **ADD 400**

Floral

Sampaguita - Calamansi - Basil

Treasures

Chocolate - Banana - Coffee

Price Per Head

Cocktail Pairing	ADD 1,000
Wine Pairing	ADD 1,500
Non-Alcoholic Pairing	ADD 650

Php 2,500

Price Per Head

Cocktail Pairing	ADD 1,600
Wine Pairing	ADD 2,300
Cocktail & Wine Pairing	ADD 2,200
Non-Alcoholic Pairing	ADD 995

Php 3,300

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VEGETARIAN TASTING MENUS

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FIVE COURSES

A curated experience

Mushroom Ceviche

Oyster Mushroom - Calamansi - Coconut

Heirloom

Carrots - Vegetable Emulsion - Pickled Shallot

Home

Onion - Green Bell pepper - Pickled Chili

Roots

Beet - Spinach - Carrot

Coco-Nuts

Jackfruit - Pomelo - Kaffir Lime

NINE COURSES

A full experience

Mushroom Ceviche

Oyster Mushroom - Calamansi - Coconut

Heirloom

Carrots - Vegetable Emulsion - Pickled Shallot

Bana-Corn

Eggplant - Okra - Cilantro

Home

Onion - Green Bell pepper - Pickled Chili

Upo Butter

Calamansi - Garlic Emulsion - Cilantro

Stem

Eggplant - Keffir - Mung Bean Emulsion

Roots

Beet - Spinach - Carrot

Floral

Sampaguita - Calamansi - Basil

Treasures

Chocolate - Banana - Coffee

Price Per Head

Cocktail Pairing

Wine Pairing

Non-Alcoholic Pairing

Php 2,200

ADD 1,000

ADD 1,500

ADD 650

Price Per Head

Cocktail Pairing

Wine Pairing

Cocktail & Wine Pairing

Non-Alcoholic Pairing

Php 2,995

ADD 1,600

ADD 2,300

ADD 2,200

ADD 995

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